

MAISON A.GOICHOT

POMMARD 1ER CRU
Les Chaponnières

Grape variety: 100% Pinot Noir
Climat: Les Chaponnières
Servicing temperature: 14 à 16 °C
Ageing: 10-15 ans

Plot

The epitome of Burgundy wine for centuries: red, colourful, full-bodied, firm and loyal. Pommard: this generous name sounds good. It alone fills the glass and the mouth. Situated in the Côte de Beaune, between Beaune and Volnay, Pommard, its crus and its fine residences mark the spot where the Côte slopes slightly towards Autun. The land here once belonged to the Dukes of Burgundy, to religious establishments including the Abbey of Cîteaux, and to old families such as the Marey-Monge... As far back as the Middle Ages, Pommard was regarded as "?the flower of Beaune wines'. It is the benchmark wine... Exclusively a red from Pinot Noir. The Appellation d'Origine Contrôlée was one of the first to be recognised in 1936.on the lower slopes, ancient alluvial deposits, then in the middle of the hillsides, the clay-limestone soils are well drained thanks to the rocky debris. Further up, we find Oxfordian marl (Jurassic), brown calcareous and brown calcareous soils. Iron oxide sometimes reddens the soil. Facing east and south. Altitude: between 250 and 330 metres.

Vinification | Aging

The grapes are destemmed and vinified in vats for around 4 weeks, revealing all their rich aromas. After devatting, the wines are placed in oak barrels and matured for 15 months.

Tasting

On tasting, Pommard 1er Cru Les Chaponnières reveals a deep garnet-red colour, an intense nose combining black fruits (blackberry, black cherry), violets, and notes of spices, leather and undergrowth with age. On the palate, it is both full-bodied and refined, with well-developed but

Maison André Goichot
1065 Rue André Marie Ampère - 21200 BEAUNE
tel. 33 (0)3 80 62 85 17 **fax.** +33 (0)3 80 25 91 29
contact@maisongoichot.com www.maisongoichot.com

Food and wine pairing